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# PATENT SPECIFICATION

DRAWINGS ATTACHED

(11) 1 257 945

1 257 945

(21) Application No. 51292/69 (22) Filed 20 Oct. 1969

(45) Complete Specification published 22 Dec. 1971

(51) International Classification A 47 j 37/04

(52) Index at acceptance  
A4D 5



## (54) DETACHABLE FORK ROTISSERIE ASSEMBLY

(71) I, ADOLPHE HENRY ALEXANDER LASKER, of 426 Scotia Street, Winnipeg 17, Manitoba, Canada, a Canadian citizen, do hereby declare the invention, for which I pray that a patent may be granted to me, and the method by which it is to be performed, to be particularly described in and by the following statement:—

This invention relates to improvements in food carrying units for rotisserie assemblies and to assemblies which include such units.

The device is for use primarily with relatively small items of food such as kebabs and the like. It is conventional to have a single disc attachable to a rotisserie rod with a plurality of prongs or tines extending upon one or both sides of this disc upon which items such as hot dogs or kebab type of food may be placed.

The disadvantage of this single disc type of device is the fact that the individual tines carrying food cannot be removed so that the entire device has to be removed when it is desired to remove the food. While this may be satisfactory in some instances, in many other instances personal preference dictates the removal of food at different degrees of cooking. For example, small squares of steak or the like being barbecued, some people prefer such items to be rare, others medium rare, and yet others prefer them to be well done. If the relatively long forks are used upon a horizontal grill then, of course, they can be removed individually but this is not a satisfactory method of cooking such items, it being well known that rotisserie style cooking is more efficient and flavorful.

The present device overcomes these disadvantages by providing a pair of discs attachable to a rotisserie spindle in spaced and parallel relationship. I have provided a plurality of food-carrying tines, the distal ends of which may engage an aperture adjacent the perimeter of one of the discs and the inner end may engage a slot in the perimeter and be held in position by an extension engaging a further aperture. This

[Price 25p]

means that it is locked firmly in place and can be removed individually by the operator as desired.

According to the invention I provide a food-carrying unit for a rotisserie assembly, the food-carrying unit comprising a first elongated food-engaging tine, a handle at one end of the said tine, and a second tine extending from the handle parallel to the first tine and spaced therefrom, the second tine being shorter than the first tine.

According to a further feature of the invention I also provide a rotisserie assembly including a main rotatable spindle, a pair of support plates detachably attachable to the spindle in spaced and parallel relationship, and two or more food-carrying units detachably attachable to the support plates so that the food-carrying units extend between the support plates, each food-carrying unit comprising a first elongated food-engaging tine adapted to engage both support plates, a handle at one end of the said tine, and a second tine extending from the handle parallel to the first tine and spaced therefrom, the second tine being shorter than the first tine and adapted to engage only one of the support plates.

The invention will now be described by way of example and with reference to the accompanying figures in which:—

Figure 1 is a side elevation of the device in place upon a rotisserie spindle.

Figure 2 is a section along the line 2—2 of Figure 1.

Figure 3 is a half section along the line 3—3 of Figure 1.

Figure 4 is a side elevation of one of the first food-carrying tines *per se*, the handle, and the second tine.

In the drawings like characters of reference indicate corresponding parts in the different figures.

Proceeding therefore to describe the invention in detail, reference character 10 illustrates a conventional rotisserie spindle which is usually of square configuration to facilitate the engagement of food thereon.

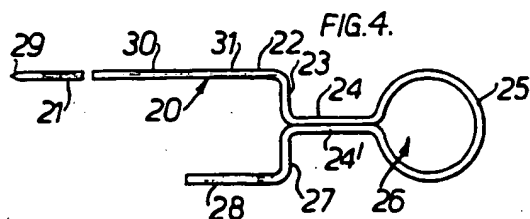
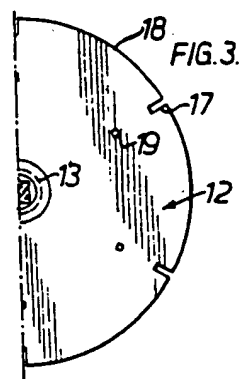
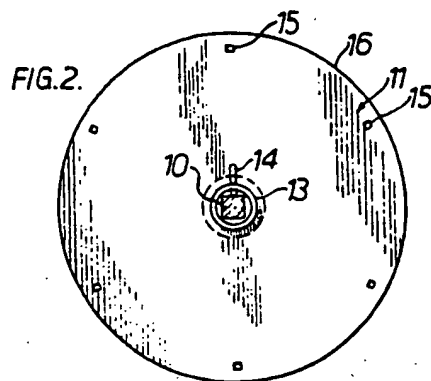
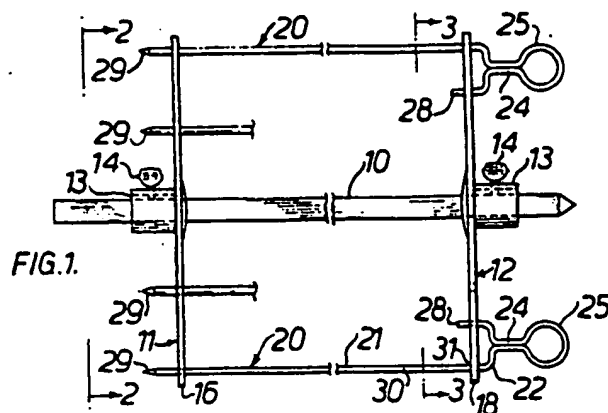
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COMPLETE SPECIFICATION

1 SHEET

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# PATENT SPECIFICATION

(11) 1 257 945

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Proceeding therefore to describe the invention in detail, reference character 10 illustrates a conventional rotisserie spindle which is usually of square configuration to facilitate the engagement of food thereon.

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This embodiment includes a pair of plates 11 and 12 each of which is provided with a centrally located hub 13 and a thumb screw 14 screw-threadably engageable through the wall of the hub 13. These hubs may be slid over the spindle 10 and the screws tightened thus locking the discs firmly to the shaft or spindle 10.

Disc 11 is provided with a plurality of apertures 15 formed in spaced relationship around a circle spaced just inboard from the periphery or perimeter 16 of the disc 11 and these apertures are preferably of square cross-section, and of course can be of any cross-sectional area.

The other disc 12 is provided with a plurality of open-ended slots 17 extending radially inwardly from the perimeter 18 a relatively short distance as clearly shown in Figure 3. Inboard of these slots 17 is a plurality of corresponding apertures 19 similar to apertures 15 hereinbefore described.

The food-carrying units collectively designated 20 each consist of a first elongated food-engaging tine 21, one end 22 of which is angulated as at 23. It then angulates outwardly parallel to the first tine 21 as at 24 and is formed in a circular loop 25 as clearly shown in Figure 4 thus forming a handle portion collectively designated 26. The end then runs parallel to the portion 24 as indicated at 24' whereupon it angulates substantially at right angles as at 27 and then terminates in a second tine 28 which is spaced and parallel to the first tine 21, but is only of relatively short length as clearly shown.

In operation, the discs are secured to the spindle in spaced and parallel relationship as shown in Figure 1. The food is loaded upon the first tine 21 by piercing the tine therethrough whereupon the distal end 29 is engaged within one of the apertures 15 of the disc 11. The other end of the tine approximately indicated by reference character 30 is then engaged within the open-ended slot 17 and the entire tine assembly except for the distal end 29 is moved towards the disc 11 so that the second tine 28 engages the apertures 19 at which time the portion of the first tine 21 indicated by reference character 31 is engaging the open-ended slots 17. This holds the tine assembly or food unit upon the discs until it is desired to remove same at which time it is merely necessary to move the units 20 rightwardly with respect to Figure 1 so that the second tine 28 disengages from the apertures 19 whereupon the units 20 can be lifted clear of the slots 17 and withdrawn from the aper-

tures 15 without interfering with the remainder of the food-carrying units.

#### WHAT I CLAIM IS:—

1. A food-carrying unit for a rotisserie assembly, the food-carrying unit comprising a first elongated food-engaging tine, a handle at one end of said tine, and a second tine extending from the handle parallel to the first tine and spaced therefrom, the second tine being shorter than the first tine.

2. A rotisserie assembly including a main rotatable spindle, a pair of support plates detachably attachable to the spindle in spaced and parallel relationship, and two or more food-carrying units detachably attachable to the support plates so that the food-carrying units extend between the support plates, each food-carrying unit comprising an elongated first food-carrying tine adapted to engage both support plates, a handle at one end of the tine, and a second tine extending from the handle parallel to the first tine and spaced therefrom, the second tine being shorter than the first tine and adapted to engage only one of the support plates.

3. A rotisserie assembly according to claim 2 wherein each support plate is a disc having a hole at its centre for receiving the main rotatable spindle.

4. A rotisserie assembly according to either of claims 2 and 3 wherein the food-carrying units are attachable to the discs at points adjacent their perimeters.

5. A rotisserie assembly according to claim 3 in which one of the discs is provided with a plurality of equally spaced apertures adjacent the perimeter thereof, the other of the discs having a plurality of open-ended slots extending inwardly from the perimeter in equal spaced arrangement around the perimeter and a corresponding number of apertures formed between the slots and the centre of the disc, each first food-carrying tine being adapted to engage an aperture in said one disc and to engage an open-ended slot in said other disc and each second tine being adapted to engage an aperture in the other disc.

6. A rotisserie assembly substantially as herein described with reference to the accompanying drawings.

7. A food-carrying unit substantially as herein described with reference to the accompanying drawings.

WITHERS & SPOONER,

Chartered Patent Agents,

148—150 Holborn,

London, E.C.1.

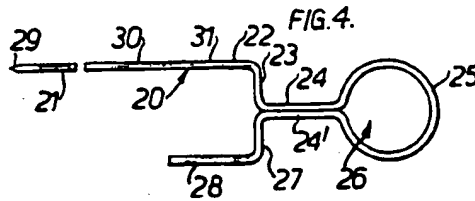
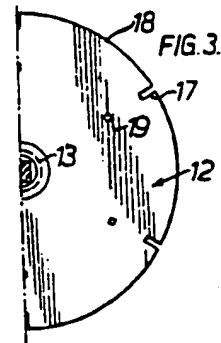
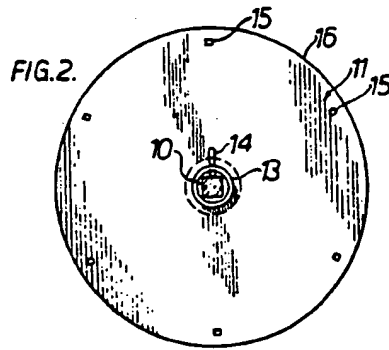
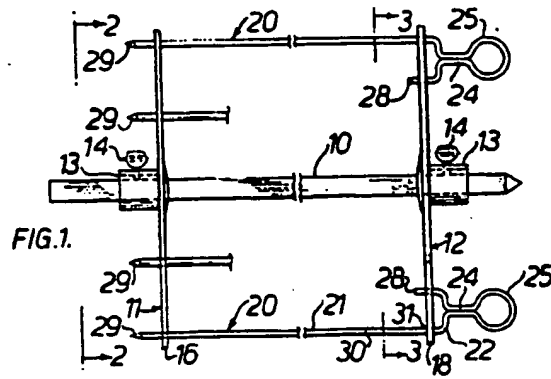
Agents for the Applicant.

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COMPLETE SPECIFICATION

1 SHEET

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